

# Welcome to a LCHD Educational Presentation on Cold Holding

A quiz will be given first to see what the staff  
knows about cold holding



Lake County

Health Department and  
Community Health Center

# Question #1

What is the minimum cold holding temperature for potentially hazardous foods?

- A. 45°F
- B. 36°F
- C. 41°F
- D. 50°F

# Question #2

Which is not an approved method to hold cold foods?

- A. At room temperature
- B. Chill pans/containers
- C. In cooler
- D. On ice

# Question #3

Which of the following is not a potentially hazardous food?

- A. Sliced cantaloupe
- B. Raw eggs
- C. White bread
- D. Cooked broccoli

# Question #4

What type of thermometer is best for taking and recording internal food temperatures?

- A. Laser/Infrared thermometer
- B. Metal stem-type thermometer
- C. Meat thermometer
- D. Your finger

# Question #5

What is the recommended air temperature setting for any cooler in order to maintain foods at or below 41°F?

- A. 41–43 °F
- B. 30–32 °F
- C. 36–38 °F
- D. 45–47 °F

# Question #6

Raw hamburger inside a reach-in cooler was at 48°F at 1:30 pm. What are the possible corrective actions?

- A. Discard the food
- B. Check the temperature of other items in the same cooler
- C. Calibrate your thermometer
- D. All of the above

# COLD HOLDING OF FOODS





# Cold Holding – The Basics

- To prevent foodborne illness
- Examples of potentially hazardous food
- Delivery of food
- Storage of food
- Refrigeration maintenance and thermometers
- Internal food temperatures
- Record keeping with log sheets

# Why Hold Foods Cold?

**Prevents bacterial growth  
and foodborne illnesses.**



# Potentially hazardous food examples include:

- ✓ Meat
- ✓ Fish
- ✓ Shell fish
- ✓ Eggs
- ✓ Cheese
- ✓ Milk products
- ✓ Cut melon
- ✓ Fresh cut tomatoes
- ✓ Sprouts
- ✓ Cooked vegetables and more...



# Hold potentially hazardous foods at 41°F or below.





# Cold holding begins with monitoring food temperatures at delivery.



Immediately place cold potentially hazardous foods in coolers or freezers.





# Provide visible and accurate monitoring thermometers for all coolers and freezers.



# Cold Holding Storage

- Routinely monitor all cooler/freezer temperatures
- Maintain all coolers/freezers in good repair.
- Keep all fans and compressor coils clean.





# Damaged Coolers



# Monitor food temperatures throughout the day.



# Metal Stem Thermometers

- Verify temperatures with a metal stem-type thermometer
- Calibrate thermometers daily





- Use small batches when prepping food.
- Limit preparation time to prevent foods from entering the danger zone.



- Allow space between food items for proper air flow.
- Speed racks promote air flow in a walk-in cooler.
- Overstocked coolers will restrict air flow.
- Additional coolers may be required.





Hold potentially hazardous foods at 41°F or below with proper equipment.



# There is more than one way to hold foods cold.





# Improper holding of foods is a temperature violation.





# Take temperatures routinely and record on proper log sheets.



**FOOD TEMPERATURE LOG**

REQUIRED TEMPERATURES:  
HOT 140 °F & ABOVE  
COLD 41 °F & BELOW  
REHEAT TO 165 °F OR ABOVE

EMPLOYEE	FOOD ITEM	TIME	TEMP	CORRECTIVE ACTION

**COOLER / FREEZER LOG**

Place Thermometers in Warmest Part of Unit  
COOLERS: 41 °F & BELOW / FREEZERS: 0 °F & BELOW

EQUIPMENT	TIME	TEMP	CORRECTIVE ACTION

# Any Questions?

Now, time to review the quiz.

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# Food safety is your responsibility!

